



Growing Conditions

Purisima Mountain Vineyard is located in the heart of Ballard Canyon. Our section is at the top of the vineyard, at about 1300 feet, and is 100% biodynamically farmed. The soil is quite dark in color, but not comprised of clay. Rather, it is a rich, sandy loam soil full of calcium. This wine is a combination of Tablas clone 99 and Entav clone 174. The fruit zone was leafed aggressively soon after bloom, and thinned down to 2.2 tons/acre at verasion. Deficit irrigation and strict canopy management were performed throughout the year leaving us with small berries and tight clusters. These clusters were hand sorted in the field, gently destemmed, then berry sorted by hand in the winery. A cold soak of 7 days with a 2 week native fermentation and an additional 6 days of extended maceration, giving the total skin contact time of 27 days, after which the wine was gently basket pressed. The wine was aged in 40% new French oak on its lees without any SO2, then bottled by gravity after 11 months.

Tasting Notes

Vivid and opaque purple. Full of lust and allure with loads of black fruit, flowers and bacon, but also impressively complicated with vanilla, milk chocolate, espresso and licorice. On the palate it is surprisingly deft for something that could easily have been just big. Instead, it has great impact, lush without being at all heavy. It shows all of the goodness from the nose as well as sexy tangerine and a lovely, long perfumed finish. Very much like a really pretty St. Joseph. I love pretty things.” - **Richard Betts, Master Sommelier, The Little Nell, Colorado**

Production Notes

110 cases produced
14.8% alcohol
Native Yeast for both Primary and Malolactic Fermentations
Not Fined and Not Filtered